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AUG 24 '26

BAKER SYSTEM REFRIGERATION



FOR HOTELS · HOSPITALS
CLUBS · INSTITUTIONS
PUBLIC BLDGS · RESTAURANTS
BAKER ICE MACHINE CO. INC.
OMAHA, U.S.A.

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AUG 24 '28

BAKER SYSTEM REFRIGERATION

AT WORK
THE
WORLD OVER

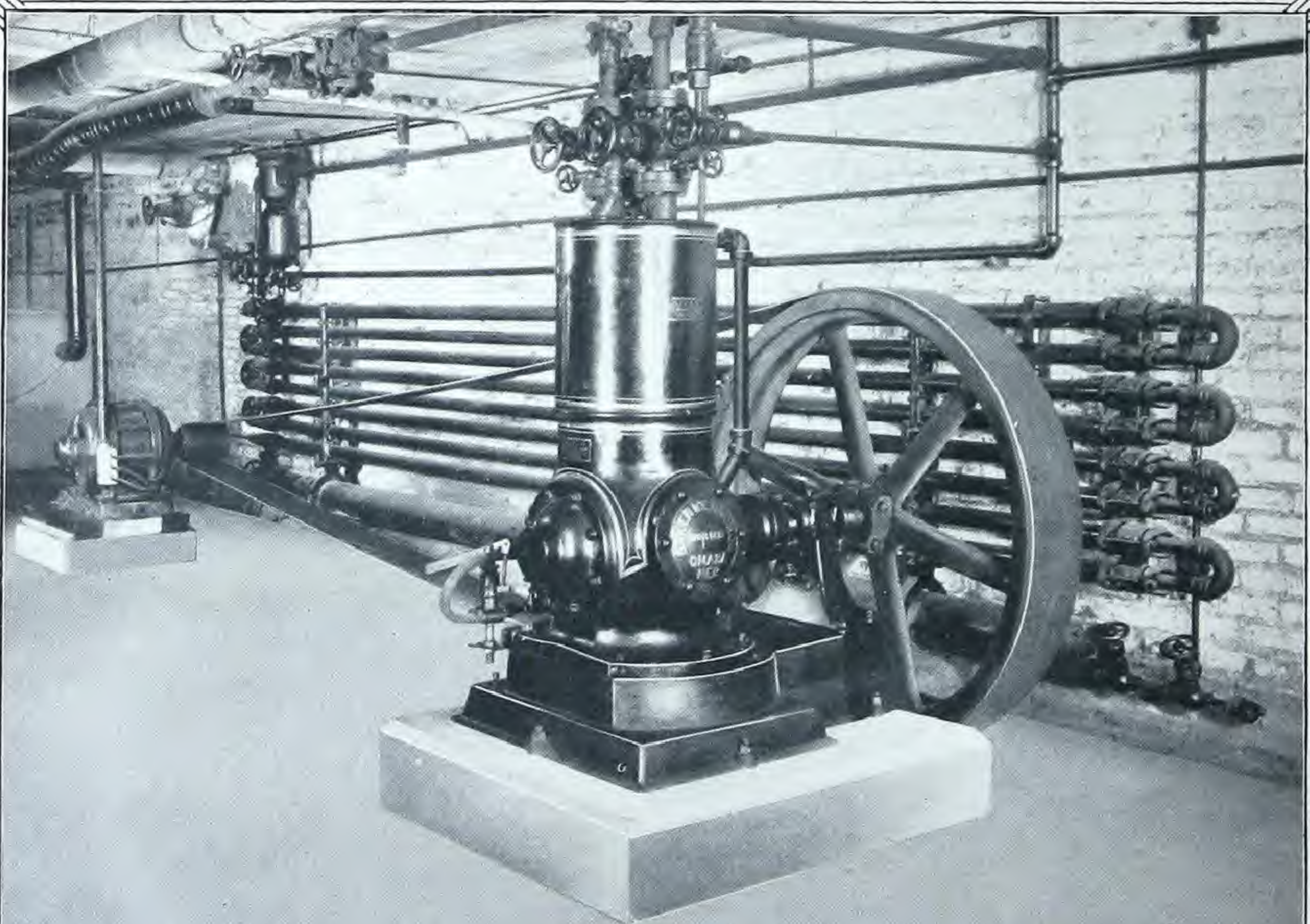


Largest Exclusive Manufacturers of Medium-Sized Refrigerating
Machines up to 50-Ton Daily Capacity

NOTE:

The pictures of buildings shown in this catalog
represent but a partial list of Baker installations
in widely scattered points in the United States

BAKER ICE MACHINE CO. INC.
OMAHA, NEB. U.S.A.



*Baker System
at Work*

An Ideal That **DOMINATES**

IN the manufacture and sale of ice-making and refrigerating equipment, we have always tried to give to the world a product worthy of the name "Baker." Our workmen have become imbued with the spirit that, above all, Baker machines must be so well built that their service can not be excelled.

The vast majority of these workmen have been with our organization for many, many years. They are masters in the art of building accurate machinery.

Baker Plants are not cheaply manufactured to sell on a price basis. Rather they are built to satisfy those individuals who demand, above all, economical operation, long life and a minimum of attention and upkeep.

In the long run they are cheaper.

In reality Baker Plants cost you nothing—they pay for themselves over and over again.

These facts are not related in the spirit of boastfulness, but rather that you may better understand that when you install a Baker machine you will have solved your ice or refrigerating problem.



BAKER SYSTEM REFRIGERATION FOR HOTELS



PARK HOTEL
GREAT FALLS, MONTANA
Architect: GEO. H. SHANLEY, Great Falls, Mont.

PRACTICALLY every hotel manager has at some time wondered to what degree a refrigerating plant would be profitable.

The idea has been somewhat prevalent up to a few years ago, that only the larger hotel could afford to use an ice or refrigerating machine. Today there is hardly any hotel, operating a dining room, that could not benefit by such an installation, thereby adding not only to profit, but what is very important, to the accommodation and service of its patrons.

Baker Plants are built in sizes ranging from one-half to fifty-ton daily refrigerating capacity. Therefore, we are able to cope with practically any ice making or refrigerating problem that may confront a hotel, whether it be large or small.

At this point let it be understood that the cost for operating a Baker System is extremely small—in many cases considerably less than the cost of ice; not taking into consideration the numerous other advantages which we will attempt to outline in this catalog.

The use of refrigeration may be traced throughout the ages. Nero, during his reign at Rome, often had his slaves prepare frozen delicacies for him by the use of snow and ice, carried down from mountain tops.

Hindus in India made ice by placing pans of water in shallow holes, which were lined and insulated with dry cane stalks. If the night was clear the rapid evaporation caused thin layers of ice to form, which natives gathered in the morning, and carried to warehouses in baskets.

Early tribes of American Indians cooled water by placing it in porous earthen jars. The evaporation of the liquid which penetrated to the outside of the vessel, cooled the water inside.

DeJonghe Hotel and Restaurant
12-14 East Monroe Street
Chicago, Ill.

Baker Ice Machine Co., Inc.
Omaha, Nebraska.
Gentlemen:

In reply to your letter of October 11, regarding the Baker Ice Machine installed at the DeJonghe Hotel, 12 E. Monroe St., some years ago, wish to say that we find this machine very satisfactory. Its upkeep has been less than 5 cents per day since its installation and would recommend it most highly.

Yours very truly
DEJONGHE HOTEL &
RESTAURANT
J. A. HICKEY, President.

ECCLES HOTEL
LOGAN, UTAH
*Architect: CANNON AND FETZER
Salt Lake City, Utah*



And so we see that refrigeration is old—old as the ages themselves—although its application has been modernized in many ways, as the following pages will show.

To the modern hotel Baker machines offer distinct advantages, chief of which are the preservation of food stuffs in the kitchen, the making of ice, the cooling of drinking water and freezing of garbage. Frequently hotels of larger size cool candy cases; and flower refrigerators are kept at the proper temperature by means of Baker System Refrigeration.

Each of these duties presents a distinct, individual, refrigerating problem because of the various controlled temperatures which are necessary. In

performing these duties Baker System Refrigeration is not only extremely trustworthy but also operates at the lowest possible cost. It is the satisfactory answer to the question of hotel refrigeration.

The great advantage of artificial refrigeration is that with the proper installation, you can maintain all your refrigerators at the correct temperatures. The amount of attention necessary to keep the plant in first-class condition is very small.



HOTEL ROME
OMAHA, NEBRASKA
*Architect: JOHN LATENSER & SONS
Omaha, Nebraska*



KEMP HOTEL
WICHITA FALLS, TEXAS
*Architect: RICHARDS, MCCARTHY AND BULFORD
Columbus, Ohio*

HOTEL FONTENELLE
OMAHA, NEBRASKA
*Architect: THOMAS R. KIMBALL, Omaha
Consulting Engineer: NEILER-RICH CO.
Chicago, Ill.*



Spoilage is the arch enemy of the chef. Without proper refrigerating facilities it is utterly impossible to prevent losses of food stuffs. Consequently his plans to save may be frustrated at the start because of inadequate, improper methods of refrigeration.

It is a known fact that different food stuffs require certain temperatures in order to remain in a fresh state. This does not mean that separate boxes should be supplied for each individual kind of food. Classes of foods can be grouped together, and placed in the refrigerator, and kept at a temperature which is suitable.

For instance, fruits and vegetables should be kept cool at 38°F; and meats and salads at 34°F. The lowest temperature which can be maintained by the use of ice is only 45°F.

A study of the above figures shows that ice is entirely inadequate and if its use is continued spoilage losses result.

A cooler refrigerated with ice is always damp and frequently dripping wet. The temperature varies in proportion to the size of the melting ice cake itself. The trimming of meat is necessary if kept in a cooler from twenty-four to thirty-six hours.

With Baker System Refrigeration, food stuffs are always in the best possible condition. The air in the refrigerator is

crisp, dry, and sweet. Large stocks of food can be bought, thereby securing additional discounts. There is satisfaction in knowing that spoilage losses will not occur.

HOTEL
DAVENPORT
DAVENPORT, IOWA
Architect:
TEMPLE AND
BURROWS
Davenport, Iowa



NEWHOUSE HOTEL, SALT LAKE CITY, UTAH
Architect: HENRY INVER COBB, New York City
Consulting Engineer:
A. H. CAMPBELL, Salt Lake City, Utah

The Newhouse Hotel
Salt Lake City, Utah

October 27, 1922

The Baker Refrigeration Plant installed in this hotel about five years ago has been in constant operation since that time and has given complete satisfaction. Have had practically no repairs or replacements.

THE NEWHOUSE HOTEL
Salt Lake City, Utah



KEYSTONE HOTEL, MCCOOK, NEBRASKA
Architect: ARCHER & GLOYD, Kansas City, Mo.

Trimming losses in meats are unknown with Baker System Refrigeration. While choice cuts and sea foods will taint in a damp refrigerator, ice cooled to only 45°F, the clean, dry air of a Baker cooled refrigerator held at 34°F will keep them fresh and wholesome.

It is always advisable to provide a small room in which to hold garbage. By cooling this room with mechanical refrigeration, objectional odors and flies are avoided.

With mechanical refrigeration there are two methods used for distributing the cooling agent to the refrigerators. They are known as the direct and indirect method.

With the direct method, the cooling agent used in the Baker System is circulated through the coils located in the refrigerators.

HOTEL LASSEN
WICHITA, KANSAS
Architect:
RICHARDS, MCCARTHY
AND BULFORD
Columbus, Ohio



HOTEL ECCLES
BLACKFOOT, IDAHO
Architect: CANNON & FETZER, Salt Lake City, Utah

Corona Hotel
Medicine Hat, Alberta

October 13, 1922

Baker Ice Machine Co.

Omaha, U. S. A.

Dear Sirs:

I take pleasure in advising you that the refrigerator which was installed in my hotel by your company seven years ago is still affording me the satisfactory results it did when you first demonstrated it to me.

I have had no trouble with it whatsoever, the maintenance of it has been so simple; and I feel I can highly recommend it to anyone whose business borders on refrigeration.

Yours very truly,

CORONA HOTEL

With the indirect method the cooling agent is piped through tanks of brine, and the cold brine is pumped through the refrigerators, or where the cooling duty is to be performed.



BLACKSTONE HOTEL
OMAHA, NEBRASKA
Architect: WILLIAM KERNAN
Los Angeles, California

Each method is particularly adapted to different conditions and the method best suited for efficient, economical operation is recommended by our engineers after they have been given an opportunity to study your local conditions.

In addition to cooling the refrigerators ice can be manufactured with Baker Plants. Ice is always needed for the table, in the serving of cold drinks, olives, pickles, celery, oysters on shell, etc. It makes no difference whether one hundred pounds or two tons or more are needed every day.

Naturally the question arises in the mind of the reader, "What will ice cost me when made by the Baker System?"

It is impossible to give a definite answer, because each Baker is built to meet the individual requirements of the purchaser. Power cost must be considered—the cheaper the power the cheaper the ice. However, nine times out of ten

ice can be manufactured cheaper than it can be bought.

If you will give our engineers, the necessary information regarding your requirements, they will, without obligating you in any way, design a plant especially for you. With this information ice costs can be computed almost exactly. Baker engineers will make no rash promises, and if conditions are unfavorable for cheap ice, they will frankly tell you so.

There is a growing tendency among larger hotels to make their own ice cream, ices, and other frozen delicacies. By doing so they are assured of the quality that will please their guests; because absolute control of the ingredients remains in the hands of the hotel company.

The application of mechanical refrigeration to the making of ice cream is simple. Brine cooled to 12° F is circulated in the ice cream mixers. When the batch in the freezer has reached the proper consistency it is put in containers and placed in a hardening room or tank.

The hardening room also serves as an ice cream storage room, so that several days' or a week's supply can be made up at one time.



DELTA HOTEL
ESCANABA, MICH.
Architect:
J. E. O. PRIDMORE
Chicago, Ill.



HOTEL CASTLE
OMAHA, NEBRASKA
Architects:
JOHN McDONALD
AND
ALAN McDONALD
Omaha, Nebraska



HOTEL RADISSON
MINNEAPOLIS, MINN.
Consulting Engineer:
CHAS. L. PILLSBURY
Minneapolis, Minnesota

TETON HOTEL
RIVERTON, WYOMING
Architect: N. J. PETRY
Denver, Colorado



Hotel Radisson
Minneapolis, Minn.

October 13, 1922

Baker Ice Machine Co.
Omaha, Nebraska.
Gentlemen:

The two Baker plants we have in this hotel have been in operation for upwards of twelve years, running almost every day. Will say that we have had excellent service and our repair bills have been very small.

Yours very truly,

E. GUSLANDER, Engineer.

One ton of refrigeration for each sixty gallons of ice cream is deemed a fair average for freezing, hardening and storing including cooling down of raw materials.

Water cooling is another duty performed. Water which is piped to the rooms or fountains is pre-cooled, thus making unnecessary considerable room service during hot weather when the demand for cold water increases.

This is a real service that the guests will greatly appreciate. It is bound to react in considerable good-will for any hotel.

Unless drinking water is pre-cooled, guests will open faucets for several minutes in the hope of getting cold water. This is wasteful and costs hotel owners who do not have a mechanical water cooling system, considerable in the course of a year.

In supplying washed, chilled air for dining rooms, cafes and grills, during the hot weather, mechanical refrigeration is used with splendid results.

When the water becomes too warm for use in the air-conditioning plant, the water can be cooled with Baker System Refrigeration. Such a plant takes up little space. In this way the temperature and humidity can always be kept at the proper point.

HOTEL BLACKHAWK
DAVENPORT, IOWA
Architect:
TEMPLE & BURROWS
Davenport, Iowa



GARDNER HOTEL
FARGO, N. D.

Architect: HANCOCK BROTHERS
Fargo, N. D.



BURDICK HOTEL
KALAMAZOO, MICHIGAN
Architect: J. C. LLEWELLEN
Chicago, Illinois

The Crown
Providence, R. I.

May 18, 1922

We have two Baker Ice Machines which I have operated for the last eight years.

How long they were here before I came I do not know, but think one machine has been installed about 15 years, one 12 years.

E. O. BENSON, *Chief Eng.*

The Colonial Hotel & Cafe
Devil's Lake, N. D.

Baker Ice Machine Co., Inc.,
Omaha, Nebraska.

Gentlemen:

Before installing our Baker Machine we surely had our troubles with ice. Food stuffs would spoil, and we could not always get ice when we wanted it.

Now all we do is to turn on the power and the ice box is cooled in a very short time.

The cost of power is the main thing. We have to pay 8 cents for power here, which is very high; but we can run our machine at about one-half the cost of ice.

As to giving trouble, we have not had any. The machine runs perfectly at all times.

Yours very truly,
C. E. GRAY.



HOTEL PATHFINDER
FREMONT, NEBRASKA

Architect: A. H. DYER Co., Fremont, Nebraska

Hotel Pathfinder
Fremont, Neb.

Baker Ice Machine Co.,
Omaha, Nebraska.

Gentlemen:

We have a 5½ in. Baker Ice Machine that was started to operate July 20, 1917 and has run approximately 18 hours every day since, with the exception of one day in the spring and one day in the fall when we shut down the machine to tighten the bearings and grind the valves.

This machine has run five years and three months. The only expense we have had was for one new out-board shaft bearing which we burned out on account of low oil and cannot be attributed to anything but carelessness on our part.

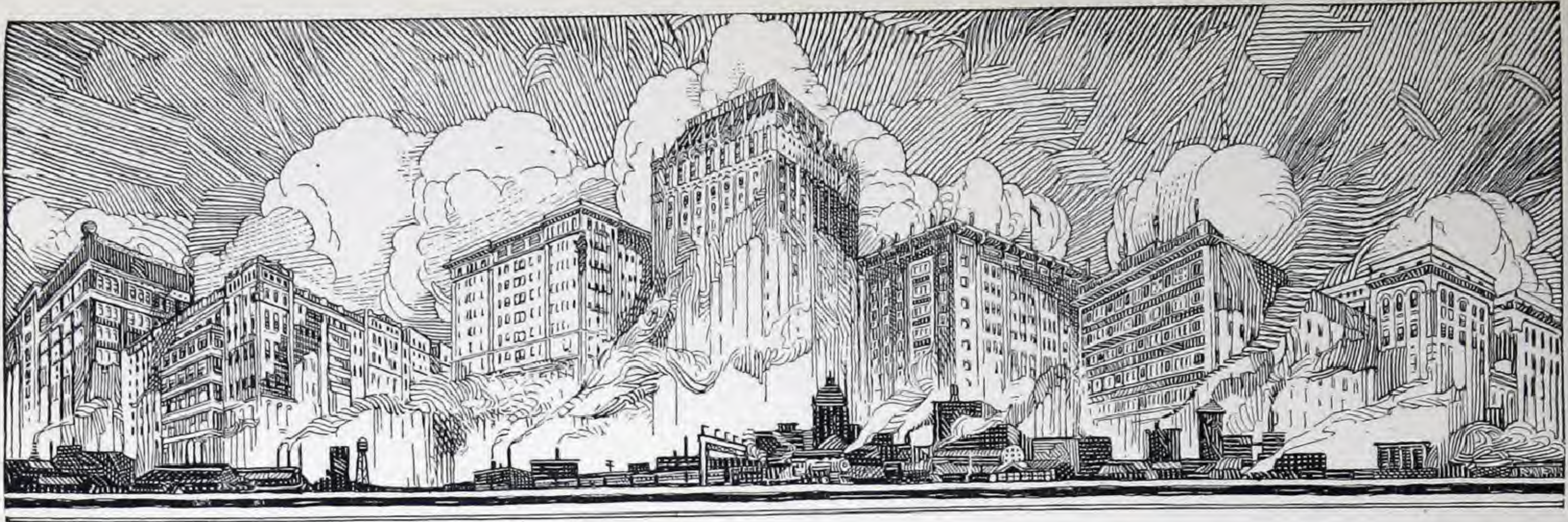
This 5½ inch machine holds three large storage rooms at 28 degrees, three service boxes at approximately 34 degrees and cools the circulating ice water, which is circulated continuously to 115 rooms, the coffee shop, lobby and kitchens from 60 degrees to 38 degrees. Our ammonia consumption has been approximately 100 pounds per year.

We cannot recommend the Baker Ice Machine too highly.

Yours very truly,
HOTEL PATHFINDER

NEW WASHINGTON HOTEL
SEATTLE, WASHINGTON
Architect: EAMES AND YOUNG
St. Louis, Mo.





Five of our hotels, The Fontenelle at Omaha, Martin at Sioux City, Montrose at Cedar Rapids, Carpenter and Cataract at Sioux Falls, are now equipped with Baker Ice Machines. These plants have performed satisfactorily to us in all respects. The fact that we have chosen the Baker plant to become standard installation in our group of hotels may indicate to you our high opinion of your product. We are glad to recommend them to hotels contemplating the installation of a refrigeration plant. Yours very truly, E. C. EPPLEY.

October 21, 1922, Omaha, Nebraska

THE selection of a mechanical refrigerating plant for a hotel is a serious problem. Whether an installation be successful or not is largely dependent upon the ability and knowledge possessed by the refrigerating engineer who lays out the plant.

Regardless of how good the machinery may be, a plant will not perform properly unless correctly designed and installed.

For years this company has prided itself on the class of engineers that it has been able to gather from different parts of the world. Only men are selected who can point to a past record of successful installations. Many of our plant-designing engineers have been with us from ten to fifteen years.

Any hotel manager is at liberty to submit the problem of securing efficient refrigeration to Baker Engineers, without incurring the slightest obligation.

Those who contemplate the erection of new hotels or improvements to present locations will be interested to know that upon their request Baker engineers will gladly co-operate with

the architect, thereby giving him the advantage of a life-time study of the proper methods to cope with the various refrigerating problems which arise. This is the service which architects appreciate, and will readily take advantage of if requested to do so by the hotel manager.

Each year sees more Baker machines installed in hotels, and therefore more efficient refrigeration, for foodstuffs, for water cooling, for cheaper manufacture of ice, for air cooling and conditioning, for the preparation of frozen delicacies, and for the freezing of garbage. Mechanical refrigeration is the mark of a modern hotel. It gives the assurance that profits go into the hotel rather than to support some ice business. It is the one way to meet the increasing drastic health laws that demand healthful, hygienic premises. A Baker Plant stands for a bigger and more profitable business at a lower cost of doing business.

Baker Plants do not cost much in proportion to the service which they render. Most plants pay for themselves in a short time.

Hotel Powhatan Washington, D. C.

Baker Ice Machine Company,
Omaha, Nebraska.

Dear Sirs:

In reply to your letter of November 19, regarding your refrigerating machine which has been previously installed, permit me to state that this machine has given entire satisfaction. We have increased the load on this machine from time to time from its installation and each additional ice box which we hook up seems to give the machine more efficiency.

It has certainly done everything which you represented it would do, and more besides. I shall be very glad to have you send me a copy of your bulletin regarding its regulation, etc.

Very truly yours,

E. C. OWEN, Manager.



HOTEL FORT DES MOINES DES MOINES, IOWA

Architect and Consulting Engineer:
PROUDFOOT, BIRD AND RAWSON
Des Moines, Iowa



HOTEL POWHATAN WASHINGTON, D. C. Architect: MILBURN, HEISTER & CO. Washington, D. C. Contractor: GEORGE A. FULLER CO. Washington, D. C.



WEST HOTEL MINNEAPOLIS, MINN. Architect: L. S. BUFFINGTON Minneapolis, Minn.

BAKER REFRIGERATION FOR RESTAURANTS

THERE is a need for refrigeration in every restaurant or other public eating place. Ice may be used, or the refrigerating duty may be performed artificially. More than many restaurant and cafeteria owners realize, additional profits are dependent upon the proper method selected to refrigerate food stuffs.

Ice has always been in general use, but as the advantages of employing artificial refrigeration become better known, an enormous increase in the number of Baker installations has taken place.

Too often when the purchase of a refrigerating plant is considered, too much stress is placed upon the comparative costs of a ton of ice and the cost of a ton of refrigeration produced artificially.

While in large or medium-sized restaurants this comparison is strikingly in favor of Baker System Refrigeration, operating for from one-third to one-half the cost of ice, in small restaurants using under 500 pounds of ice each day, the first impression formed due to the apparent equality of costs of both methods, may tend to influence a purchaser somewhat against the purchase of refrigerating equipment.

Refrigerating costs, to be sure, are factors to be considered, but more important are the superior results which are possible with a Baker System. Consider what it would mean to be able to cut your spoilage losses fully 95 per cent.

We cannot emphasize too strongly that the temperature of the ordinary refrigerator, ice cooled to about 45°F., will not offer any substantial guarantee against spoilage of food stuffs. Lower temperatures, between 33° and 38° will eliminate meat trimming losses and spoilage of choice cuts, and vegetables. Left-overs can be kept from day to day with perfect safety.

These low temperatures are possible only with a refrigerating machine such as the Baker.

In the purchase of supplies additional discounts are obtainable by buying in larger quantities. If a restaurant or cafeteria is equipped with proper refrigerating facilities larger stocks can be bought with the assurance that they will keep as fresh and wholesome as in a large cold storage warehouse.

By placing garbage in a small room and holding it at about 30°F., all possibility of offensive odors during the hot summer months can be eliminated.

Many Baker Plants have been known to pay for themselves in one year in restaurants, not only through cheaper refrigeration costs but also in the elimination of spoilage losses and through the big savings made by quantity discounts on food stuffs.

In every restaurant where there is a desire to give superior table service a certain amount of ice is needed.

With a Baker Plant it is not only possible to better refrigerate all food stuffs but also make ice cheaper than it can be purchased in most localities.

The ideal arrangement is a combination ice making and refrigerating plant. It is this combination that the Baker Ice Machine Company is usually called upon to install in first-class restaurants. Complete satisfaction of Baker Plants is expressed everywhere they are in operation and we will gladly refer you to a number in your own locality.

An ice-making tank sufficient to take care of the needs of the ordinary restaurant occupies but little room and inasmuch as the one Baker machine will not only refrigerate all boxes, but also make ice, it is a wise plan to install a combination plant as the additional cost for an ice making tank is comparatively small.

Every cafeteria owner realizes that more attractive and better kept displays result in a larger volume of sales. In displaying salads and other tempting food stuffs requiring refrigeration, either crushed ice is packed around the dishes or a display tray is used having holes in the top into which the dishes nest. Water in the tray is cooled to 33° or 34°F. and is allowed to circulate on the sides and bottom of each dish.

Provision should be made in every cafeteria for cold drinking water. The most practical method is to allow cold brine to circulate through coils which are placed in the tank of the cooling fountain.

The Baker Self-Contained Unit is admirably adapted for use in restaurants. This machine, which is described more fully on page 18 of this catalog, takes up but little space—not much more space than an ordinary office desk. Best of all, it is a thoroughly dependable machine which will deliver up to five tons refrigeration each twenty-four hours.

It has been the experience of this company that many restaurant and cafeteria owners in erecting or remodeling buildings make no provision for a refrigerating machine. When their spoilage losses reach such large proportions and the ice bills mount higher and higher during the hot summer months, they want a refrigerating machine. Many are so cramped for space that they could not use the old style ice and refrigerating plant.

The Baker Self-Contained Unit meets just such a condition, making it possible for any restaurant to install a thoroughly up-to-date, economical machine.

Estes Park Conference

YOUNG MEN'S CHRISTIAN ASSOCIATIONS
Summer Address, Association Camp, Colorado

Mr. Ira E. Lute, Executive Secretary,
Estes Park Conference of Y. M. C. A.'s,
Estes Park, Colorado.

Dear Mr. Lute:

In reference to your inquiry of recent date as to the performance of the Baker Ice Machine which was installed at our camp, will say that this machine and apparatus have given the very best service, having caused us no expense whatever for repairs and considering the negligence of the kitchen employees in constantly keeping the icebox doors open, will say that at all times it has kept our boxes in perfect condition.

M. T. BAIRD, Superintendent.



ESTES PARK CONFERENCE
YOUNG MEN'S CHRISTIAN ASSOCIATIONS
ASSOCIATION CAMP, COLORADO
Architect: FRED ANDERSON, Estes Park, Colorado
Consulting Engineer: M. T. BAIRD
Association Camp, Colorado





ITALIAN RENAISSANCE RESTAURANT
THE BRANDEIS STORE, OMAHA, NEBRASKA
Architect:
GEO. B. PRINZ
Omaha, Nebraska



CAFETERIA HENSHAW
OMAHA, NEBRASKA
Architects:
JOHN McDONALD AND ALAN McDONALD
Omaha, Nebraska



KING FONG
OMAHA, NEBRASKA
Architects:
JOHN McDONALD AND ALAN McDONALD
Omaha, Nebraska

The Baker Ice Machine Company have every reason to feel proud of the success their machines have had in restaurants throughout the country. They have reduced operating costs for thousands of restaurant owners, and in doing so have added substantially to as many bank accounts.

You may feel perfectly confident when you buy a Baker that you will possess the finest type of refrigerating equipment.

The Baker will meet your requirements. Understand, however, that the Baker has not been designed on cheap lines to satisfy a certain small class of buyers who demand the lowest possible price. Cheap refrigerating equipment is always more expensive in the long run.

Rather Baker Ice and Refrigerating Machines have been designed and built to satisfy an urgent demand for neat, economical machines, providing without doubt the highest efficiency and reliability. They clearly represent the last word in ice and refrigerating machines, and have many patented features.

Enclosed with this catalog you will find a data blank. If you will fill this out carefully and return it to us, Baker Engineers will design a plant for your restaurant or cafeteria. Be sure to enclose a rough sketch of your floor plan, so that

the preliminary sketch which will be furnished to you will be as complete as possible.

This service does not obligate you in any way. The Baker Ice Machine Company are only too glad to be of service to you. Very frequently Baker Engineers are called in consultation by owners of restaurants and cafeterias who wish a refrigerating survey made with a view of determining to what extent a Baker Plant would be profitable.

This is a service that Baker Engineers are pleased to give, as it invariably points the way to cheaper operating costs.

This service is also given without the slightest obligation to you. It will point out to you in a very definite way that it is possible for you to reduce operating costs to a marked degree. These surveys, thorough in every way, will probably convince you that you are paying for an ice or refrigerating plant regardless of the fact that you do not now possess one.

Young Women's Christian Association
Tulsa, Oklahoma

Baker Ice Machine Company,
Omaha, Nebraska.

October 16, 1922

Gentlemen:

Our Baker Ice Machine has been in operation for the past three years and has given us most excellent service and satisfaction.

Yours very truly,

MRS. RUTH JACOB CLARK, *Business Secretary*

Delta Hotel
Escanaba, Michigan

Baker Ice Machine Co.,
Omaha, Nebraska.

Gentlemen:

Wish to acknowledge and thank you for your letter of October 11.

With reference to the refrigeration plant that we have in the hotel want to assure you that it is giving perfect satisfaction and is far ahead of the old method of keeping meats and vegetables by the use of ice.

Very truly yours,

DELTA HOTEL
C. J. BURNS.



Y. W. C. A., TULSA, OKLAHOMA
Architect: CLARENCE K. BIRDSALL
Tulsa, Oklahoma
Consulting Engineer: E. A. CLINE
Kansas City, Missouri

BAKER REFRIGERATION FOR HOSPITALS

IN TRACING the progress of refrigeration it is interesting to note the important part played by the medical profession.

The first commercially successful refrigerating machine was patented by Dr. Gorries of Appalachicola, Florida, in 1845. Dr. Gorries no doubt, like prominent doctors and hospital authorities of today, recognized the vast importance of proper refrigeration for hospitals.

Today no hospital or sanitarium is complete without a refrigerating machine. While the old fashioned ice cooled box is still frequently used, it is really surprising that its use is sanctioned.

Let us remember that food stuffs spoil unless held at the proper low temperatures, which can not be obtained with the use of ice.

Rapid spoilage is accountable in an ice cooled refrigerator for two reasons:

First: Micro-organisms which cause spoilage, multiply rapidly because it is impossible to maintain the correct low temperatures.

Second: The air is heavily laden with moisture, therefore favorable to bacteria growth.

The most important action of the Baker System of Refrigeration is the prevention or retardation of processes of decomposition, which under normal conditions begin very soon.

With the Baker System refrigerators are held at about 35° F. or any other pre-determined point instead of 45° F., the lowest temperature when ice is used. The air instead of being damp, is kept sweet and dry so that bacteria growth is not fostered. Spoilage is practically unknown.



Refrigerators may be placed on all floors and the cold brine can be pumped to each box; in this way one or a dozen or more refrigerators may be cooled.

When cultures are taken and it is found advisable to keep them for several days—or even longer—a small insulated box, mechanically cooled, will be much more satisfactory than using ice. Drugs and medicines, which deteriorate easily due to heat, will keep fresh, and have a better opportunity to hold their original strength when kept in the even low temperatures produced by a Baker.

Medical authorities have frequently condemned the drinking of ice water because of its injurious effects. The Baker Water Cooling System as now installed in hospitals represents positively the very latest developments in the scientific cooling of water for drinking purposes. Water is cooled to the correct temperature and is piped to fountains located at convenient points in the hospital.

With a water sterilizer installed in a drinking water system and all drinking water cooled in an enclosed pipe system without the use of ice, the patients are served with absolutely pure water.

The diet boxes usually are so small that ice cannot properly keep the different patients' diets at the proper temperature during hot weather. Baker System Refrigeration will do this very effectively.

Some hospitals which wish to do everything possible to give

U. S. VETERANS HOSPITAL
KANSAS CITY, MISSOURI
Architect: KEENE & SIMPSON
Kansas City, Missouri



CAMPBELL HOSPITAL
NORFOLK, NEBRASKA
Architect: E. B. WATSON
Norfolk, Nebraska
Consulting Engineer: A. C. KOENIG
Lincoln, Nebraska



UNIVERSITY HOSPITAL
OMAHA, NEBRASKA
Architect: JOHN LATENSER & SONS
Omaha, Nebraska



WOMAN'S HOSPITAL
PHILADELPHIA, PA.

NICHOLAS SENN HOSPITAL
OMAHA, NEBRASKA
Architect: A. B. GRIFFITH
Omaha, Nebraska



comfort to patients suffering with high fevers have installed refrigerated fever rooms. Here the temperature is lowered to any pre-determined point which may be advisable. During the hot summer months such a service must add much to the comfort of a patient. Where installations of this kind are desired, Baker Refrigerating Machines will give positive satisfaction.

For sanitary reasons as well as to eliminate offensive odors, every hospital considering mechanical refrigeration, should make provision for a garbage room. This should be cooled to 30°F.

In larger hospitals, especially where considerable research work takes place, mortuary refrigeration has been enthusiastically received. Bodies awaiting dissection for scientific purposes or post-mortems, will keep in good condition when mechanically cooled. One large Eastern hospital which operates a city morgue in connection with the hospital, takes care of 400 subjects at one time. Special mortuary refrigerators are required which are cooled by Baker System Refrigeration.

The purchasing department and the board of trustees of any hospital invariably become favorably impressed when shown that the Baker offers a way to obtain additional quantity discounts on purchases of food stuffs. Better refrigerating facilities offered by the Baker enables a hospital to take advantage of opportunities to obtain supplies at bed rock prices.

While ice has its limitations as a refrigerating agent, it is indispensable in the treatment of various cases in the hospital. For this reason the economical manufacture of ice by a Baker

Plant is a sure and certain way for a hospital to lower its operating expense. Generally speaking, ice can be manufactured for about one-half the price that is usually paid to the ice man. In some instances the cost is even less, depending upon the amount used daily. Larger ice plants of course operate at a lower cost.

If you will carefully fill out the data blank enclosed with this catalog, Baker Engineers will gladly design a plant to take care of your refrigerating and ice making needs. It will be well for you to get this information even if you contemplate no immediate change as it will enable you to accurately determine how much a Baker will save you each month.

Baker Plants are equipped with numerous safety valves, which operate automatically, lessening the danger to the machine because of improper attention or carelessness. Special attention is called to the Baker Automatic Safety Valve. When the head pressure reaches a pre-determined point, the valve opens automatically and discharges the refrigerant back into the main line without danger to the compressor head. Many of our safety features are protected by patents. These safety features, coupled with the fact that the Baker

Colorado State Hospital
Pueblo, Colorado

October 17, 1922

Baker Ice Machine Co., Inc.
Omaha, Nebraska
Gentlemen:

In answer to your favor of October 10, the Ice Plant of your manufacture, installed in this institution five or six years ago, has been working almost continuously since that time, and has given us very little if any trouble. In other words, it has given us entire satisfaction.

Very truly yours,
COLORADO STATE HOSPITAL
E. WEINHAUSEN, Steward



GREEN
GABLES
LINCOLN, NEBR.

GREELEY
HOSPITAL
GREELEY, COLO.
Architect:
W. M. BOWAN
Denver, Colorado



is without doubt the most economical operating and longest wearing machine on the market, have been responsible for the large number of successful installations in hospitals throughout the country.



CAMDEN COUNTY FARMS, GLENLOCK, N. J.
Architect: THOMAS STEPHEN, Camden, N. J.
Consulting Engineer: JOHN J. ALBERTSON, Magnolia, N. J.

Thomas Stephen, Architect
Camden, N. J.

Fidelity Mutual Life and Ins. Co.
112 N. Broad St., Philadelphia, Pa.
Attention of Mr. Steele.

Dear Sir:

Mr. Hardy spoke to me about your being interested in an ice making machine and it gives me great pleasure to recommend the Baker machine, and also Mr. Hardy as a contracting engineer, and you will make no mistake in dealing with either or both.

I have used the Baker machine at the Camden County Tuberculosis Sanitarium and at the Camden County Almshouse. Mr. Hardy installed both of these plants, the latter recently and the former several years ago and it works so smoothly that I actually have not received one word of complaint since its installation.

Respectfully yours,
THOMAS STEPHEN

INSTITUTIONS CLUBS AND PUBLIC BUILDINGS

THE application of Baker Ice and Refrigerating machines to institutions, clubs and public buildings in reality embodies the various refrigerating and ice making duties which heretofore have been outlined in this catalog.

While the application may vary in some respects, we cannot emphasize too strongly that the Baker is designed and built to meet the conditions which arise in each club, office building, or institution.

Our particular care and attention to details, and the established, long-wearing qualities of Baker Compressors, have made our installations so successful.

From the many commendatory letters received we know that Baker Plants give complete satisfaction.



CENTRAL BRANCH Y. W. C. A.
PHILADELPHIA, PENNSYLVANIA



YOUNG MEN'S CHRISTIAN ASSOCIATION
GRAND RAPIDS, MICHIGAN

Architect: ROBINSON & CAMPAU, Grand Rapids, Mich.
Consulting Engineer: BYRON E. PARKS & SON, Grand Rapids, Mich.



Y. W. C. A.
TULSA, OKLAHOMA
Architect: CLARENCE K. BIRDSALL
Tulsa, Oklahoma
Consulting Engineer: E. A. CLINE
Kansas City, Missouri



YOUNG MEN'S
CHRISTIAN ASSOCIATION
MINNEAPOLIS, MINN.
Architect:
LONG, LAMOREAUX & LONG
Minneapolis Minn.
Associate Architect and
Engineer:
SHATTUCK AND HUSSE
Chicago, Illinois

Often reports are made by users showing that a Baker Plant delivers from ten to fifteen per cent. greater capacity than its rating.

Many institutions in this country are dependent upon public subscriptions in order to operate, and it frequently happens that insufficient funds are obtained each year to carry on the work as originally planned.

Because of the savings made, some Baker installations have quickly earned many times their cost. With ice costs cut to the core and spoilage of foodstuffs prevented, this is not surprising.

When these facts are properly presented to trustees or governing boards of institutions by Baker Sales Engineers, favorable action is usually taken to install a machine.

The selection of a Baker should not be looked upon as a purchase but rather as an investment, which will actually earn many times its original cost.

Records are on file with this company showing that Baker Compressors have given faithful, constant daily service for over eighteen years.

The club or ultra-club, where the most excellent service is demanded, may well consider the installation of a refrigerating machine because of the greater service which can be rendered to club members.

In the first place every club that has a dining room strives to establish a reputation for serving only the choicest and finely flavored meats. Frankly we do not know of an ice cooled



MASONIC TEMPLE
BARTLESVILLE, OKLA.
Architect:
WALTON EVERMAN, Bartlesville, Oklahoma

employees, especially during hot summer months, if cooled water is provided.

Nothing is more disagreeable on a hot day, when the throat is parched, than to drink luke warm water, such as comes from the average faucet.

Employees appreciate cool water. Furthermore they are not so apt to leave the office during working hours in an effort to quench their thirst at some soda fountain.

A Baker Water Cooling System will prevent excessive waste



OMAHA CLUB
OMAHA, NEBRASKA
Architect: LOUIS BEINDORFF
Omaha, Nebraska

refrigerator that can be relied upon positively to keep the original fine flavor of choice cuts, steaks, or poultry. Understand, this is not the fault of the refrigerator, but rather the ice which acts as the refrigerating agent. Low temperatures are possible only with mechanical refrigeration. A Baker will easily hold all refrigerators at 34°F or even drop the temperature below the freezing point when advisable. The experienced club chef who has used mechanical refrigeration knows well that it adds to the palatableness of meats when held in the correct low temperatures.

If the club needs ice for table service, it can be manufactured cheaper than it can be bought. Furthermore the club can be certain that it is serving only clean, sanitary ice, made under conditions within its control.

Drinking water can be cooled with a Baker in addition to taking care of all other ice making and refrigerating duties. Cool refreshing water can be piped to various rooms.

There is hardly an office building of any size or consequence, erected these days, where provision is not made by the owner to supply cooled drinking water to every office.

It has been found that higher efficiency can be obtained from



FATHER FLANAGAN'S
BOYS' HOME
OMAHA, NEBRASKA
Architect: J. M. NACHTIGALL, Omaha, Nebraska



INSTITUTION FOR DEFECTIVE
DELINQUENTS
NAPANOCH, N. Y.
Supervising Architect:
FRANKLIN B. WARE
State Architect, Albany, N. Y.
Resident Architect:
WM. KLEITZ
Napanocho, N. Y.

State of New York
Institution for Defective
Delinquents
Napanocho

Mr. W. C. Hardy
1215 Filbert St.
Philadelphia, Pa.
Dear Sir:

In reply to your communication of the 12th instant relative to a Baker machine at this institution, I wish to advise that this machine is still in operation and has given very satisfactory service.

Very truly yours,
WALTER N. TRAYER, JR.
Superintendent

of water. When the water is warm, employees and occupants of a building, will allow faucets to remain open for several minutes at a time in the hope of obtaining cool drinking water. The water thus wasted represents a loss which must be paid for by the building owner.

The cost of a Baker Water Cooling System is not excessive—much less than you probably expect.

You are invited to use the data blank enclosed with this catalog. If you will furnish the information requested, Baker Engineers will design a plant for you and give you a preliminary estimate of the cost of a Baker Plant. You incur no obligation.

CRANE CO.
CHICAGO, ILLINOIS
Architect and Consulting Engineer:
HOLABIRD & ROCHE
Chicago, Illinois



New Jersey Memorial Home
for Disabled Soldiers, Sailors,
Marines and Their Wives
and Widows
Vineland, N. J.

Mr. W. C. Hardy,
1215 Filbert Street,
Philadelphia Pa.

Dear Sir:

We are still using the Baker Ice Machine installed in December, 1915, and it is giving satisfactory service. This machine was overhauled about a year ago by Mr. W. H. Geyer, and is not now in need of further repairs. When repairs are again necessary we will be very glad to communicate with you.

Yours truly,

BARTON T. FELL, Superintendent.

The Young Men's Christian
Association
of the City of Minneapolis
Central Branch

Baker Ice Machine Co.
Omaha, Nebraska

Gentlemen:

* * * * In answer to your question as to the condition of our plant, we beg to advise that it is entirely satisfactory and so far as I know has not given any trouble whatsoever. We shall be pleased to keep you posted in this matter.

Very truly yours,

H. H. YOHE, Business Secretary.

THE BRANDEIS STORES
OMAHA, NEBRASKA
Architect: GEO. B. PRINZ
Omaha, Nebraska



WOODMEN OF THE WORLD BLDG.
OMAHA, NEBRASKA
Architect: HOLABIRD & ROCHE
Chicago, Illinois
Consulting Engineer:
PURDY & HENDERSON
Chicago, Illinois



FIRST NATIONAL BANK BUILDING
MONTGOMERY, ALA.
Architect: CARPENTER, BLAIR AND GOULD
New York City



First National Bank
of Montgomery
Alabama

October 13, 1922

Baker Ice Machine Co. Inc.
Omaha, Nebraska.

Gentlemen:

Our Baker Ice Machine is now doing its work admirably like it has been doing for about fifteen years. The cost of upkeep has been only nominal and the service so steady and satisfactory from every angle that we have been much pleased and are glad to pronounce the machine an unqualified success.

Yours very truly,

FELIX ROBINSON
Assistant Cashier

APARTMENTS

THE more modernly an apartment is equipped, the higher rent it will bring.

Mechanically cooled refrigerators in each apartment immediately appeal to a woman. The average woman is more or less familiar with the value of mechanical refrigeration, and the thought of using it at home is very agreeable to her.

With installations of this kind, only one Baker Machine is used. This may be located in the basement or any other convenient place. Brine is cooled in a large tank and is pumped through insulated pipe to the refrigerators in each apartment.

Should an apartment be vacated at any time, the brine can be shut off from the refrigerator by simply turning a valve.

Understand that no special skilled help is required to operate a Baker System. The engineer or janitor could take care of all details of operation without interfering with his other duties.

If desired the plant can be equipped with automatic controls which will keep the circulating cold brine at the desired temperature.



BAKER SLOW-SPEED COMPRESSOR

THE most important part of any ice or refrigerating plant is the compressor. It is the heart of the plant. Upon its operation depends largely the success or failure of a plant.

Baker Machines have been universally successful because of the correctness of design, workmanship and the materials entering into their construction.

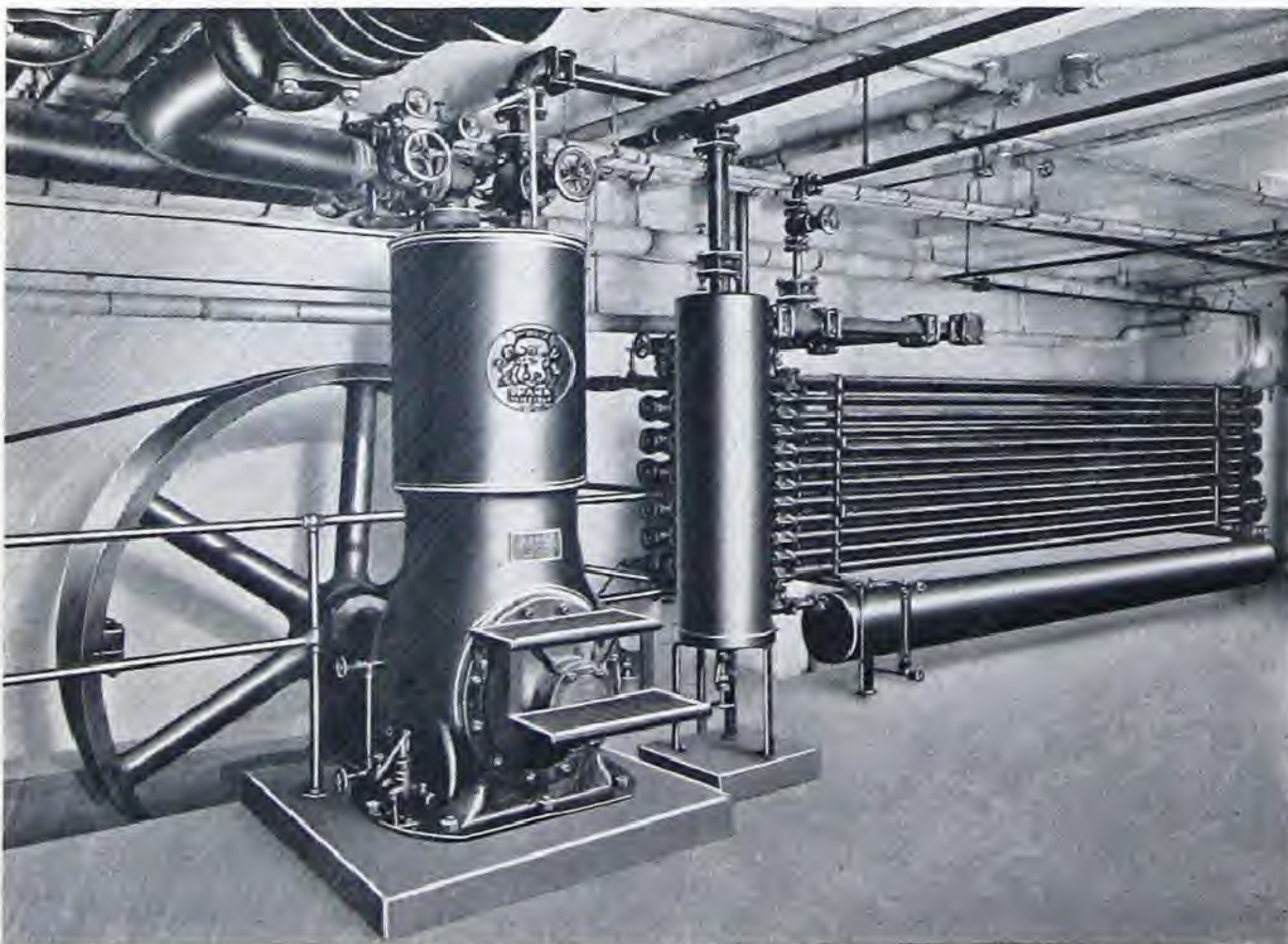
The aim of our engineers in designing Baker Compressors has always been for economy of operation with a minimum of attention. Baker Machines are fool proof.



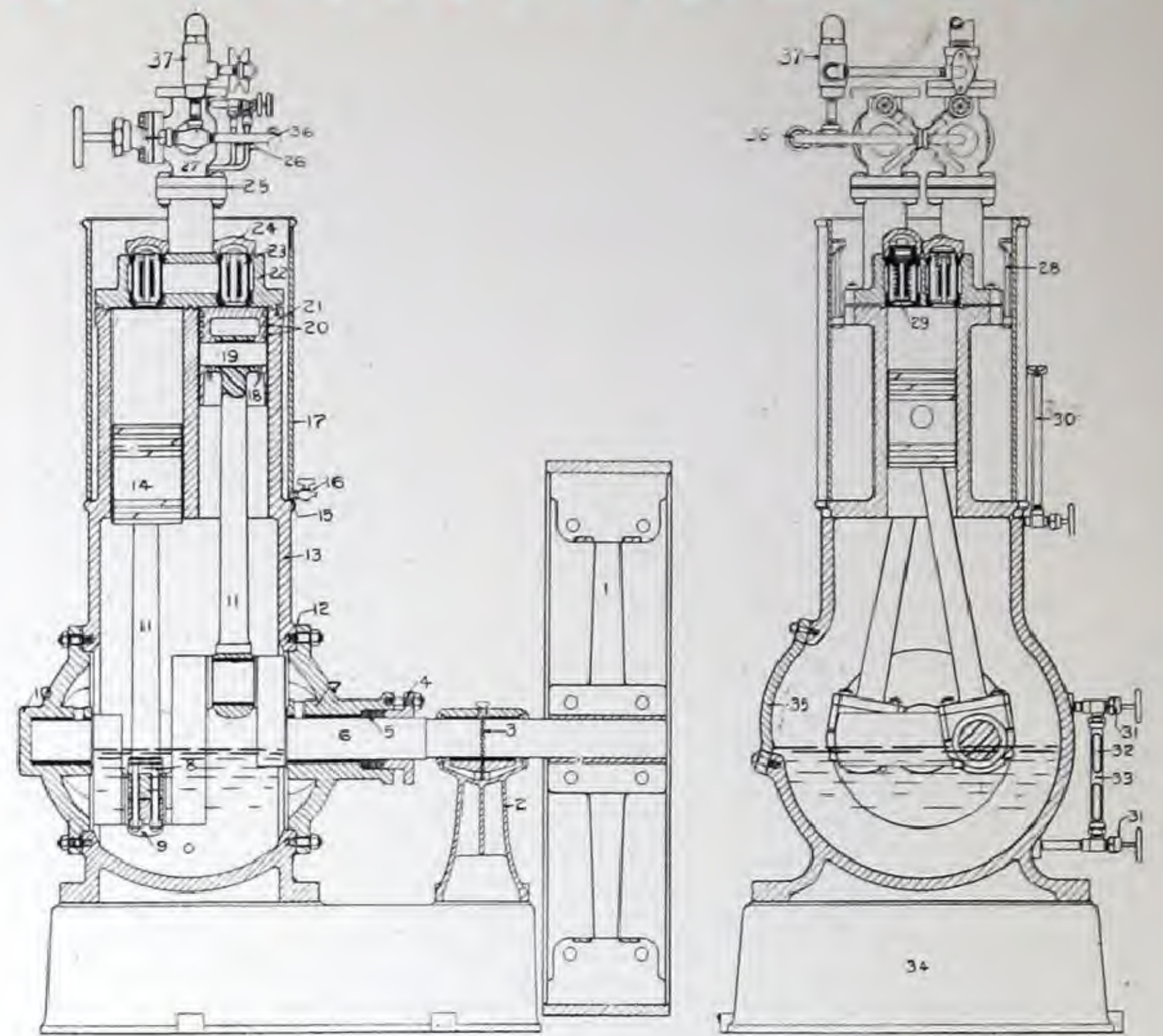
From the very beginning, we have manufactured Slow-Speed Machines. Upon their faithful performance Baker Compressors have established such a reputation for long wear. Many machines have been in daily service from twelve to eighteen years and are still operating.

Our engineers are constantly striving to devise ways and means to improve even on Baker efficiency. No change is made until it has undergone the most severe tests known to refrigeration engineering.

The efficiency of Baker Compressors is better realized when one remembers that over 50 per cent. of Baker Plants are sold on the recommendation of satisfied owners.



A TWENTY-FIVE-TON BAKER SLOW-SPEED COMPRESSOR AND CONDENSER



Sectional Drawing of Baker Slow-Speed Compressor

- | | |
|--------------------------|-------------------------------|
| 1—Flywheel | 19—Piston Pin |
| 2—Outboard Bearing | 20—Piston Rings |
| 3—Oiling Chain | 21—Cylinder Head Gaskets |
| 4—Packing Gland | 22—Cylinder Head |
| 5—Shaft Packing | 23—Suction Valves |
| 6—Crankshaft | 24—Valve Caps |
| 7—Main Bearing | 25—Main Valve Gaskets |
| 8—Crank Pin Box Bolts | 26—By-pass Connections |
| 9—Crank Pin Box | 27—Main Valve |
| 10—Blind Bearing | 28—Water Jacket Bolts |
| 11—Connecting Rods | 29—Discharge Valve |
| 12—Bearing Gaskets | 30—Equalizing Line |
| 13—Compressor Frame | 31—Gauge Glass Valves |
| 14—Pistons | 32—Gauge Glass |
| 15—Water Jacket Gaskets | 33—Gauge Guard |
| 16—Drain Cock | 34—Bed Plate |
| 17—Water Jacket | 35—Cover Plate |
| 18—Piston Pin Set Screws | 36—Starting By-pass Valve |
| | 37—High Pressure Relief Valve |

Baker Slow-Speed Compressors are the vertical, single-acting type. The two cylinders distribute the working load evenly on the crankshaft, which combined with the heavy well proportioned flywheel, makes the machine smooth running.

The outer bearing is inside of the flywheel and is bolted securely to the base. This gives perfect alignment of bearings.

The shaft packing gland is equipped with automatic spring tension, an exclusive Baker feature.

All enclosed bearings work in a bath of clear oil without waste, and a perfected system of splash lubrication of cylinders eliminates the necessity of close attention. The outer bearing is equipped with ring oiler.

Large suction and discharge connections lower the friction of gases entering and leaving the compressor.

The crank pin boxes on the connecting-rod are adjustable for take-up of loose play and adjustment of compressor clearance.

The frame of a Baker Slow-Speed Compressor is made of close grained semi-steel. Cylinders made from semi-steel will wear smooth and hard and are free from pits.

All crankshafts and connecting rods are forged from the best grade open-hearth steel.

Valves, valve seats and pistons are manufactured from chrome nickel steel. Special care is given to making bearings which are made from high quality ammonia proof babbitt. They are hand forged and hand fitted. Gray iron, made according to our own formula, is used for pistons, outboard bearings, water jackets and bed plates.

All Baker Compressors are equipped with high pressure relief valves which are set at a pre-determined point to discharge from the compressor side into the expansion side of the plant, thus insuring perfect safety.

BAKER UNI-FLOW COMPRESSOR

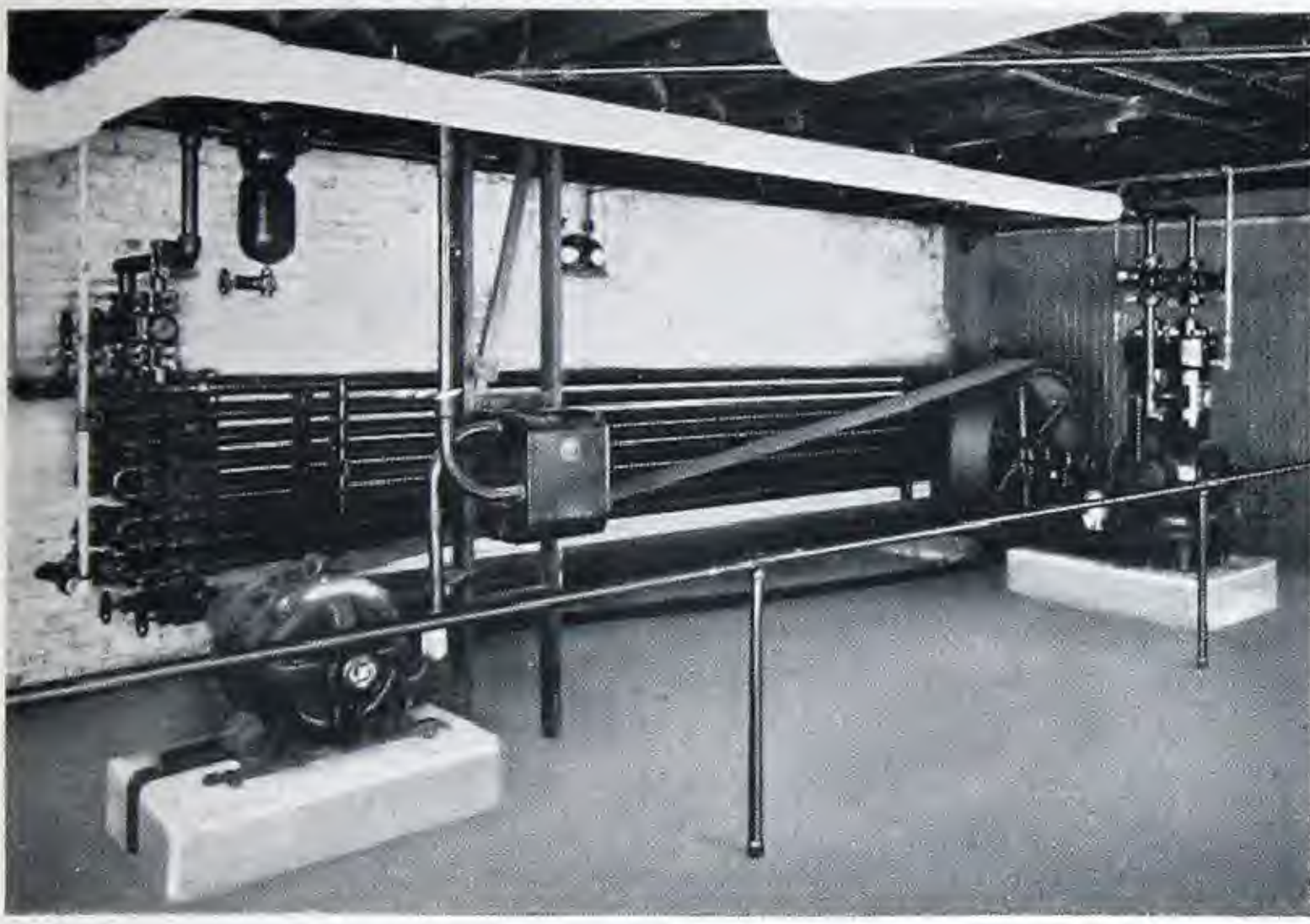
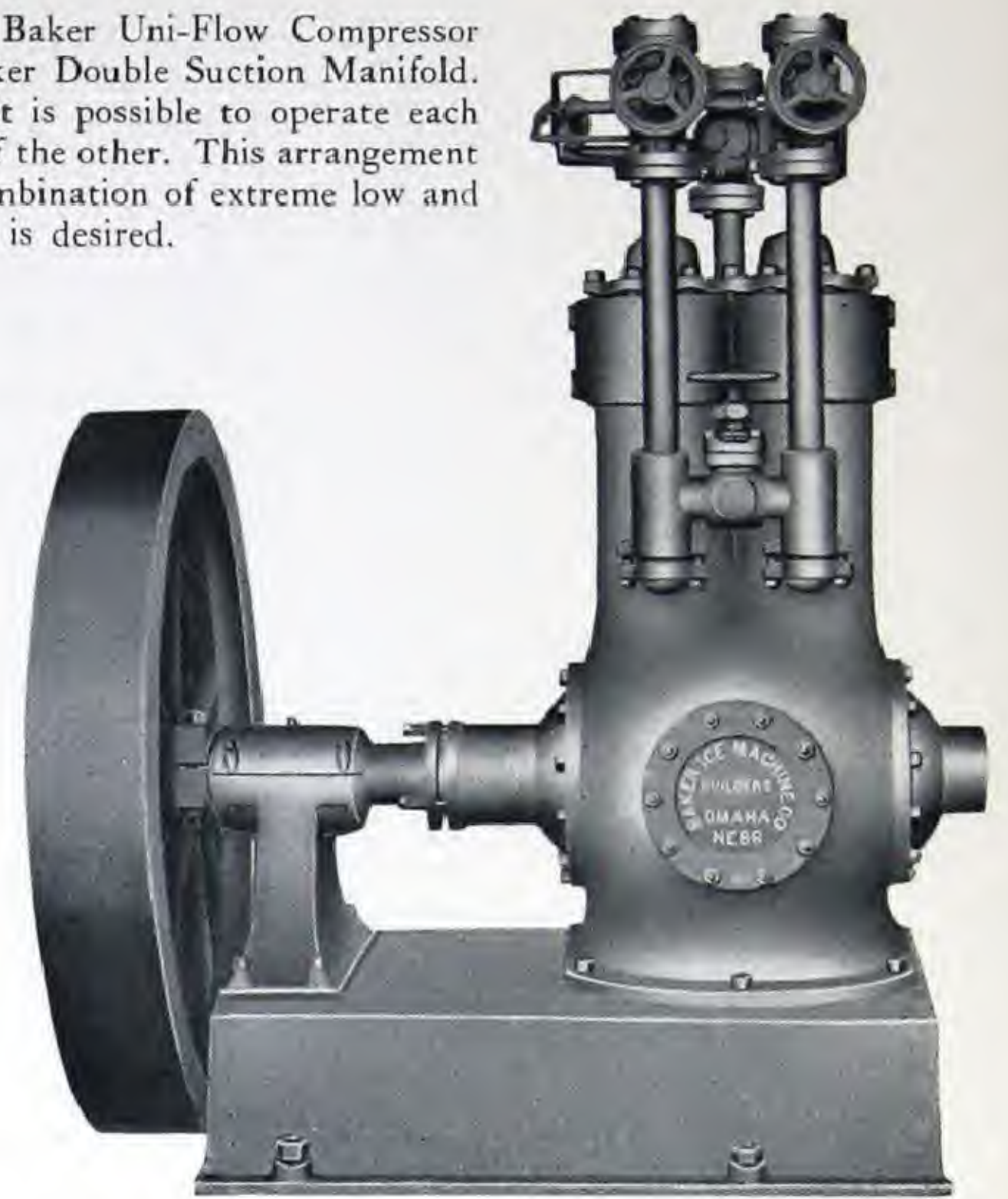
THE Baker Uni-Flow Compressor, also a vertical single acting enclosed type has been manufactured to meet the demand of some engineers who favor this type. It is of the most modern design and gives maximum capacity with a minimum of floor space and head room.

Like Baker Slow-Speed Compressors the uni-flow type is made from the best materials obtainable and special machine jigs and templates are used so as to assure interchangeable working parts.

Smaller sizes have compressor, water jacket, crank case, sole plate, and outer bearing all in one casting. The flywheel overhangs the outer bearing.

In larger sizes a sub-base is used, upon which is mounted the compressor frame and outer bearing pedestal.

The cut shows the Baker Uni-Flow Compressor equipped with the Baker Double Suction Manifold. By this arrangement it is possible to operate each cylinder independent of the other. This arrangement is of value where a combination of extreme low and moderate temperatures is desired.



THE MACHINE THAT DOES THE WORK

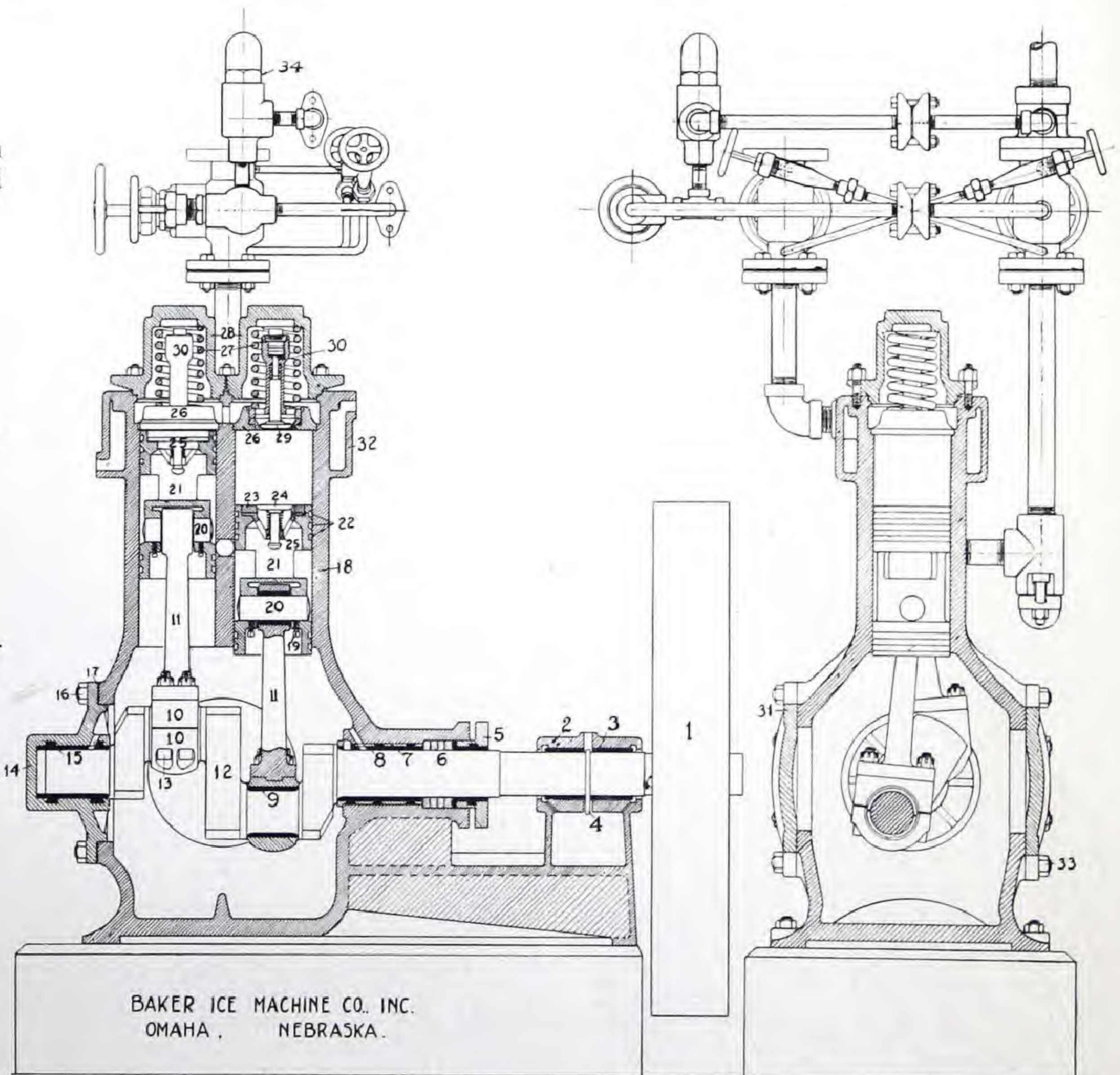
Easy accessibility of working parts for inspection is provided by large cover plates on each side of the compressor casting.

Prevention of accidents to the head of the compressor is provided by a safety head which lifts should any foreign material enter the cylinder. Special construction and material features possessed by Baker Slow-Speed Compressors are incorporated when possible with the Uni-Flow type.

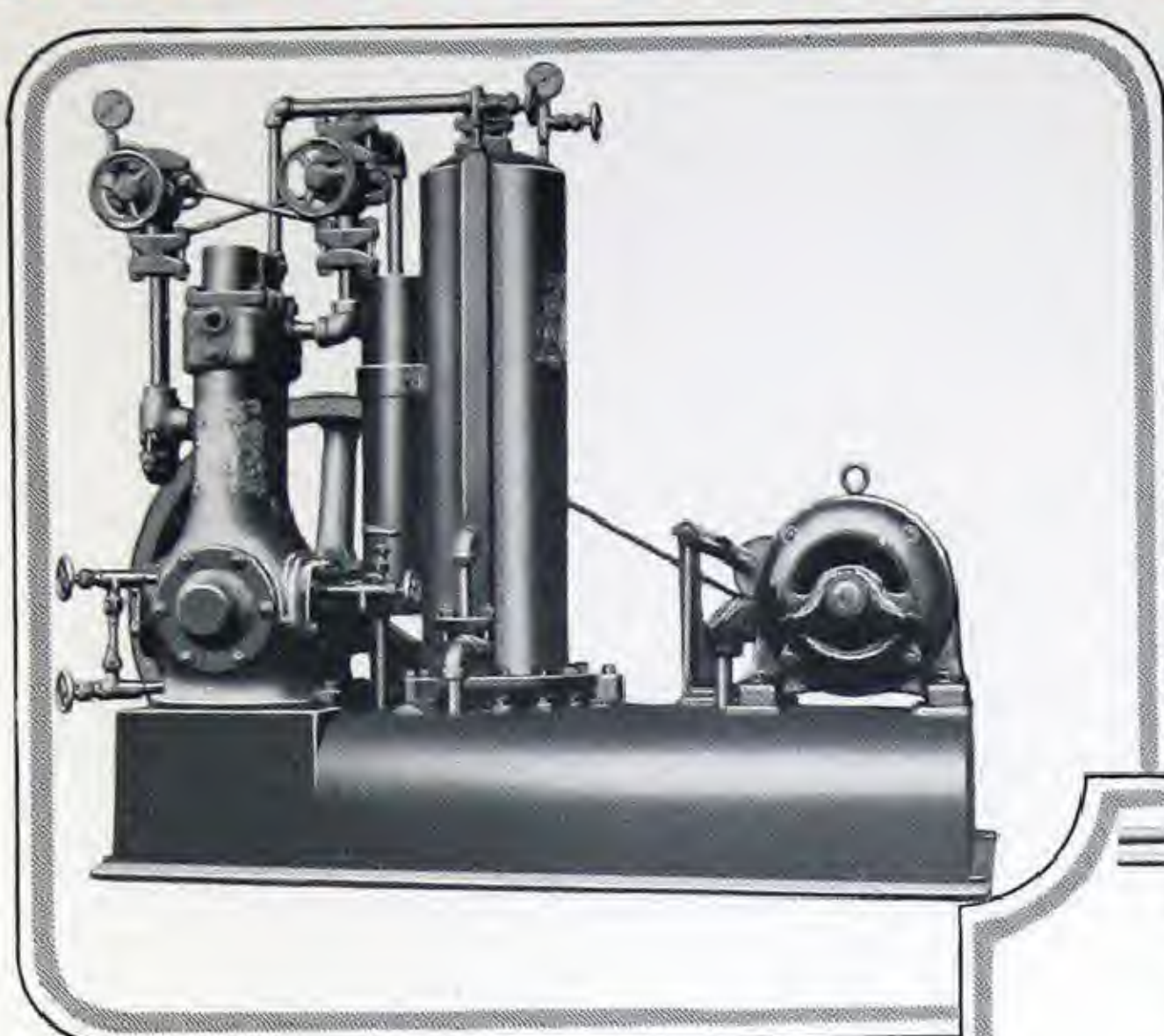
SECTIONAL Drawing Showing Construction in Detail of the Simple, Compact and Safe Baker Uni-Flow Compressor.

LIST OF PARTS

| Part No. | Part No. |
|------------------------------|---|
| 1 Flywheel | 18 Compressor frame |
| 2 Outboard bearing | 19 Piston pin set screw |
| 3 Outboard bearing bushing | 20 Piston pin |
| 4 Oiling ring | 21 Piston |
| 5 Packing gland | 22 Piston rings |
| 6 Crank packing | 23 Suction valve seat |
| 7 Loose sleeve | 24 Suction valve |
| 8 Loose sleeve babbitt | 25 Suction valve keeper |
| 9 Connecting-rod box babbitt | 26 Safety head and discharge valve seat |
| 10 Connecting-rod box | 27 Safety head spring |
| 11 Connecting-rod | 28 Head |
| 12 Crankshaft | 29 Discharge valve |
| 13 Connecting-rod bolt | 30 Discharge valve keeper |
| 14 Blind bearing | 31 Cover plates |
| 15 Blind bearing babbitt | 32 Water jacket |
| 16 Studs | 33 Cover plate studs |
| 17 Blind bearing gasket | 34 High pressure relief valve |

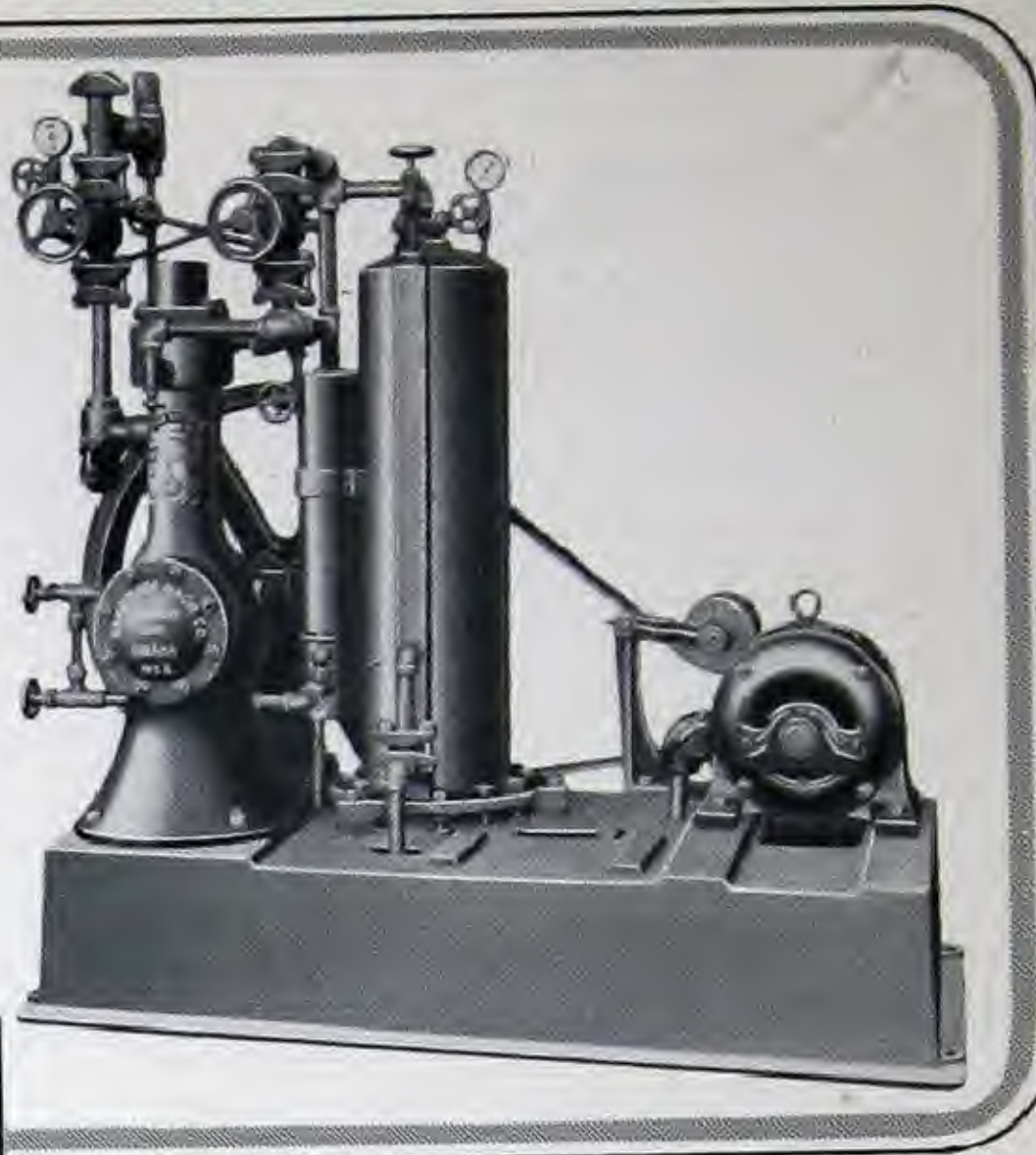
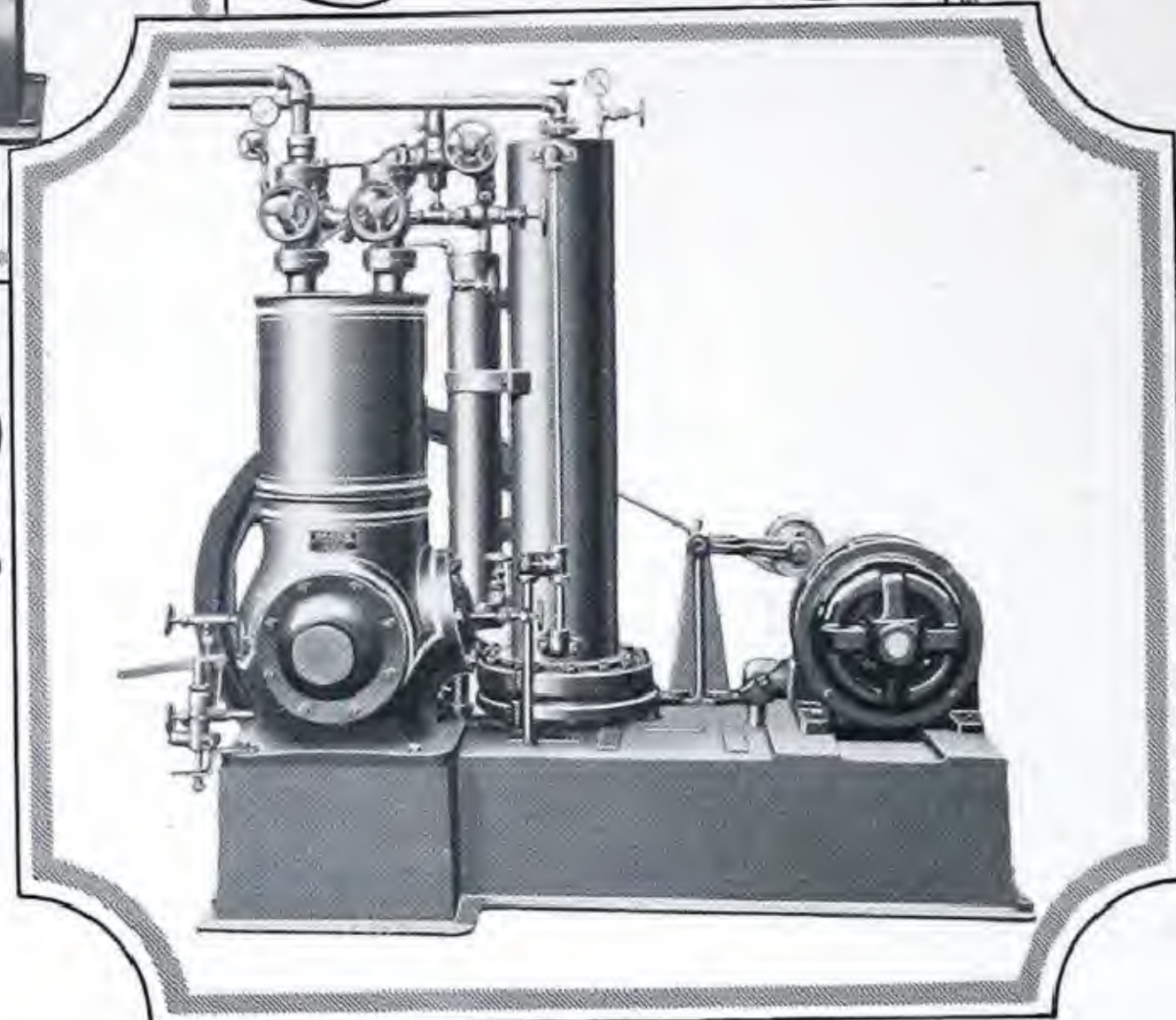


BAKER SELF-CONTAINED UNIT



BAKER SELF-CONTAINED UNIT
WITH UNI-FLOW COMPRESSOR

BAKER
SELF-CONTAINED
UNIT WITH
SLOW-SPEED
COMPRESSOR



ONE-TON
BAKER SELF-CONTAINED UNIT

THE Baker Self-Contained Unit, so called because of the manner in which the compressor, condenser, motor, oil separator and receiver are combined and assembled into one unit, while not the cheapest unit of its kind, is, we sincerely believe, by far the best to be had as to efficiency and economy of operation, compactness, accessibility and general appearance.

This unit was not thrown together on the spur of the moment to meet the demands of the trade. Each and every part of the equipment was given very critical and intense study and consideration before being finally selected as a part of the combination, both as to efficient operation and as to adaptability for assembling on the combined base of the unit.

The equipment includes a choice of either the Baker Slow-Speed Compressor or the Baker Uni-Flow Compressor—a motor for driving the compressor, an idler pulley and bracket for maintaining the proper belt tension, a jet ammonia condenser and oil separator, all mounted upon a single iron base within which is placed the ammonia receiver. The unit is made in sizes ranging in capacity from one-half ton refrigeration to five tons refrigeration each twenty-four hours.

There are some features of the Baker Self-Contained Unit that deserve special mention.

The jet condenser (patent pending) is an entirely new development in condenser design and under actual test gives results far better than can be obtained from the standard double pipe condenser of corresponding size.

As the name implies, a jet is employed at the bottom of the condenser. A jet of liquid ammonia, produced by the incoming gas, is sprayed over a cooling water coil.

The efficiency of this type condenser, not only exceeds that of the well known double pipe condenser, but compares very favorably with the large flooded condenser which contains ten to twelve times as much surface.

The oil separator is of the welded pipe type having both inlet and outlet nipples projecting inward through the ends, in the most approved modern design for efficient separation of oil. The separator is connected with a drain direct into the crank case of the compressor so as to facilitate the drawing off of the oil.

A specially designed and built motor is used. It has a high-starting torque and a very low operating temperature, due principally to the method employed in ventilating the motor. Any type of current can be used.

The idler is also of our own design and meets the requirements far better than any other we might have used. It is provided with ball bearings, mounted on a suitable shaft, rigidly fastened to a movable arm, which is hinged to the idler bracket. The bracket is bolted fast to the base of the unit. Three grease cups are provided which reduce the attention required to a minimum.

Only double leather belting is used as any other belt would not be in the same class with the rest of the equipment. No belt gives such smooth, satisfactory service as a double leather belt. By reason of the idler a large area of belt contact on both the motor pulley and the compressor flywheel is obtained.

If automatic control is desired, the Baker Automatic Switch is mounted on the unit base between the motor and condenser on the side opposite the double leather belt. Complete automatic control is possible. The Baker Automatic Switch does not affect the amount of floor space required by any of the units.

The Baker Self-Contained Unit occupies about as much floor space as the average office desk. It will pass through the ordinary doorway. It is therefore admirably adapted where floor space is at a premium.

All parts are made to gauges, jigs, and templates and are therefore interchangeable.

The speed at which a compressor operates on a Baker Self-Contained Unit ranges from 110 R. P. M. to 240 R. P. M., depending upon the size and type compressor used, and the refrigerating duty which must be performed.

The extremely low cost of upkeep and operation makes a Baker Self-Contained Unit highly profitable as an investment. In many cases the cost of operation and upkeep on a Baker machine, aside from power and water, does not exceed ten dollars a year.

QUALITY OF BAKER EQUIPMENT



Baker Double-Pipe Condenser

LONG continued, satisfactory service from a refrigerating plant, together with a low upkeep and operating cost is more to be desired than the lowest initial cost. It is the long pull that tells the story—what it costs to do the work, interest, necessary depreciation, repairs, renewals, operation—everything figured in.

And so the Baker Ice Machine Company has never sacrificed the least little trifle that makes for long life and efficiency.

Every part of the Baker System is made the best it can be made first, and economies of production are only a secondary consideration.

But the importance of an economical first cost is not lost sight of. The Baker Ice Machine Company's new shops are equipped with every possible mechanical device for the lessening of labor costs, and the watchful eye of J. L. Baker, President and principal owner, is ever on guard against any waste or slack method.

This economy of production you will find reflected in the price to you of a Baker Refrigerating System.

A plant is furnished to customers at as low a price as is consistent with the highest grade—a plant that will delight the owner with its operation and give us the knowledge that one more loyal supporter has been added to the long list of satisfied users of Baker Machines.

All parts of Baker Compressor are made to standard jigs and templates so they are absolutely interchangeable.

Baker valves and fittings are made in our own factory from steel, semi-steel and drop forgings. Baker valves are made with a back seat so they can be re-packed under pressure if necessary.

All ammonia coils are made of special steel pipe and are welded endless, making leaks impossible. Coils are thoroughly tested before leaving the factory—low pressure coils tested to 150 pounds and high pressure coils to 300 pounds air pressure under water.

Baker Plants are efficient, durable and economical. They are honestly built by capable workmen using the best materials.



Patent Double Pipe Return Bend

The Baker Return Bend is so constructed that anyone with a wrench can readily put it together, or replace any part. The water or brine return bend is held in place by a single bolt. The pressure exerted by this bolt is central, the leverage being so equalized against both pipe ends that an absolutely tight joint is secured with a single adjustment. This is another exclusive Baker patented feature.



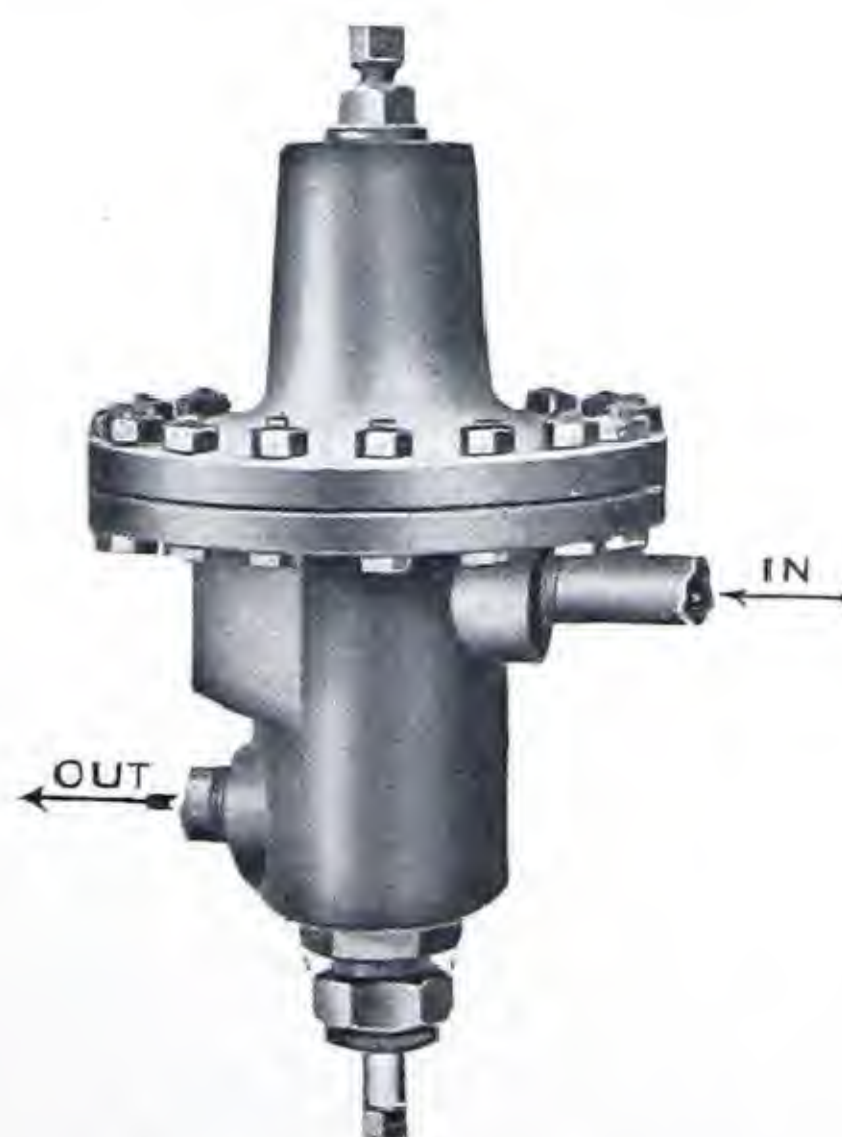
Baker Automatic Temperature Control

It starts and stops the machine as required to hold an even temperature. The temperature is held just where you want it without the waste of a single kilowatt of power. The thermostat is always on the job, day and night, Saturday and Sunday; it never goes to sleep or forgets—and you pay no attention to it.



Baker Automatic Water Control

The Baker Patented Automatic Water Control keeps just the right flow of water running through the condenser, turning it on and shutting it off just as certainly as it can be done by hand, and without any attention.



Automatic Ammonia Expansion Valve

The Baker Patented Automatic Ammonia Valve keeps the ammonia pressure at the most economical point for whatever temperature is desired, automatically, and avoids the necessity for opening and closing ammonia valves as the pressure goes up or down.



Baker Automatic Safety Valve

This is one of our special features. Should the pressure reach a pre-determined point the valve opens automatically, releasing the pressure by means of a by-pass valve. This is sometimes referred to as an "automatic relief valve."

THE VALUE OF BAKER SERVICE

EVERY person in the vast organization of the Baker Ice Machine Company from the lowest clerk to J. L. Baker, President of the Company, recognizes that Baker Service means Baker Promises Fulfilled.

Every individual has been trained to make Baker Service something more than an advertising by-word. The desire to serve must ever be present.

Baker Service starts long before you place your order for equipment—yes, even before you ever consider installing a Baker Plant. This is evident when one considers the care that is taken in the selection of raw materials which enter into the construction of Baker Ice and Refrigerating Machinery.



Take compressor castings for instance—cast iron would not do, so we use semi-steel—not ordinary semi-steel, but steel made to our own formula, which we know is the best suited to give long and satisfactory compressor wear.

Every piece of material must be able to stand the most severe tests before it is acceptable for use in Baker Plants.

And thus Baker Service starts.

In our large new factory, modern in every way, Baker Plants are built under the constant supervision of experts and under the most exacting conditions.

Not the slightest detail is overlooked. Many parts are machined so accurately that a variance of only one-half thousandth of an inch is allowed.



Such accuracy has established a wonderful reputation for Baker Plants. Figuratively speaking, they run as smoothly as a watch.

Every Baker Machine as soon as it is assembled is placed upon a specially constructed testing block and given a severe running test before it is painted. In this test it is subjected to much more severe service than is experienced under actual working conditions.

By this test we know if the valves seat correctly, if bearings run true, and if the machine can be relied upon to deliver its full-rated capacity. As a result we know that when a plant gets on the job, it will operate efficiently and satisfactorily.

A refrigeration plant is more than just some machinery and piping. These are important elements, it is true, but the installation of an efficient plant requires a very material something in addition.



Take the very best machinery and piping it is possible to

build, have it installed by the most capable workmen, and it will fail to deliver satisfactory service unless the layout is correct.

Mechanical refrigeration, while purely mechanical in its operation after it has been properly installed, is very far from being mechanical in its planning.

There are peculiar conditions surrounding each individual job that affect the action of the chemicals used in refrigeration, and no one except a technically trained refrigerating engineer can with any certainty forecast just what arrangement is necessary to overcome these conditions.

Special stress is placed on the layout of the plant by the Baker Ice Machine Company, and no job is built by them until the entire problem has been worked out by their own engineers.



It is the proper balancing of a plant that insures economical operation. Every plant is made up of what is known as the compression side and the expansion side.

The duty of the compression side is to re-condition the ammonia so that it can be used over and over again in the cooling coils or expansion side.

The expansion side is considered by Baker expert engineers to be the most important. The correct footage of cooling coils must be computed. Proper circulation of air must be provided. When the cooling duty is determined it must be balanced up with a compressor of proper size. If a compressor is too large, waste of power occurs and economical operation will not result. On the other hand, a compressor too small in capacity will not be able to handle the volume of used ammonia coming from the cooling coils.

For definite information on your particular problem use the data blank inserted in this catalog, fill it out, answering all questions fully, and we will without obligation to you, prepare and submit a suggested Baker layout to fit your requirements.

We will at the same time tell you about what such a plant will cost installed and ready to operate. Then if you desire we will send a competent engineer to you, who will make a personal survey of your requirements.

We will be glad to send you upon request, the names and addresses of Baker owners in your vicinity, for after all what counts is the unprejudiced recommendation of the owner of a Baker System.



Baker Service does not cease after your plant is installed but continues as long as you have a Baker Plant.

BRANCH OFFICES AND
SALES AGENCIES
IN
MOST PRINCIPAL CITIES

FACTORY:
OMAHA, NEBRASKA, U. S. A.

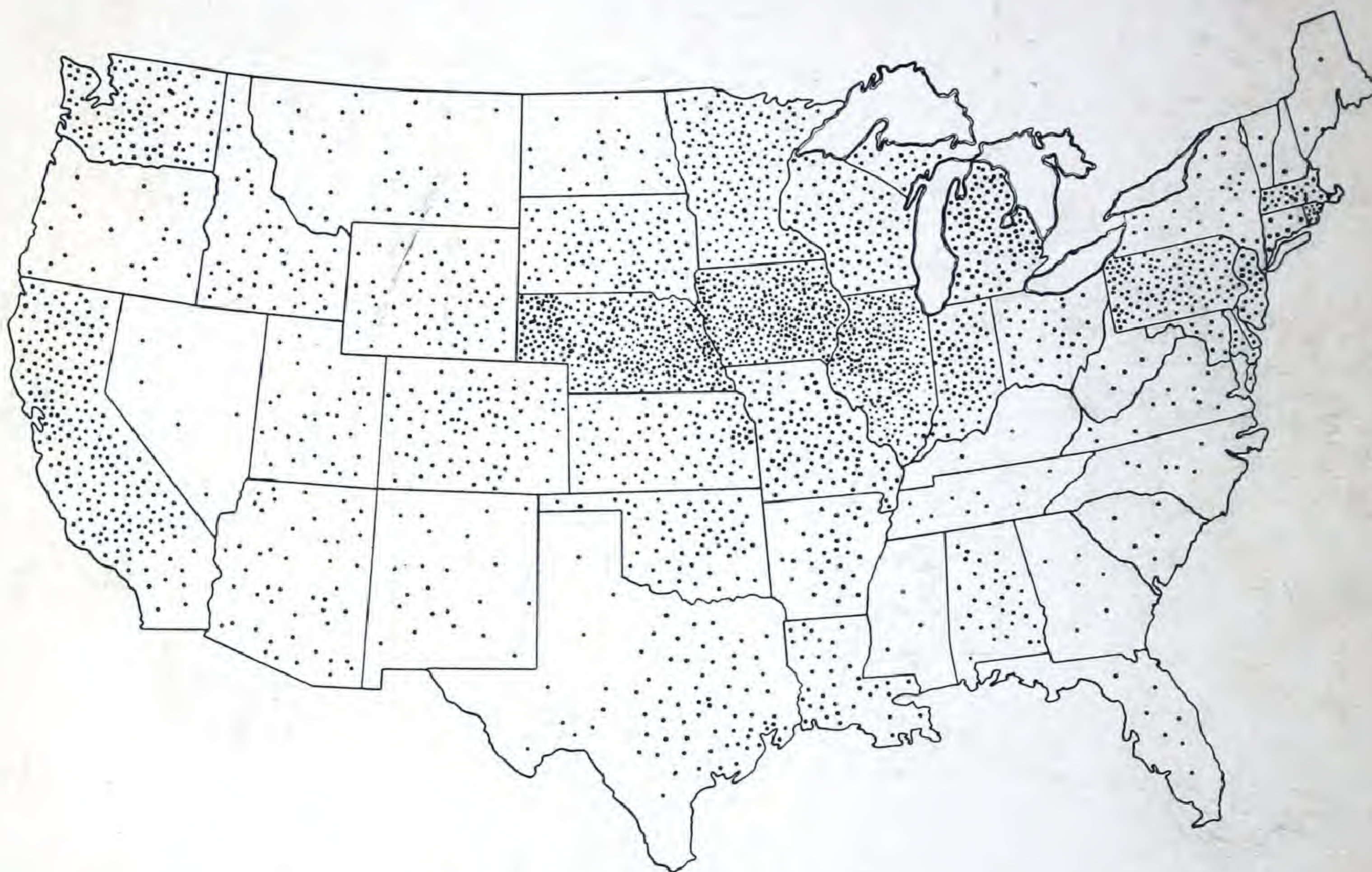
BAKER ICE MACHINE CO., INC.

A Continuous Cold Wave from Shore to Shore

Produced by

BAKER

**Ice and Refrigerating
Machinery**



Each Dot Represents a Baker Ice or Refrigerating Plant
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